



GIGANTIS

Bedoin, Vaucluse AOC Cotes du Ventoux

Bédoin is a town and commune of the Vaucluse département, in the Provence region of southern France. Located at the base of Mont Ventoux, it is the starting point of one of the two routes to the summit of the mountain.

Website: www.bedoin.com

THE COTES DU VENTOUX AOC Mont Ventoux is one of the most famous mountains in France (2,000 m, 6300ft) and marks the gate between Rhône and Provence. The weather in Côtes du Ventoux is very hot in the summer but cold in the winter and windy (perfect for healthy vines) with the "mistral" blowing almost all the time!

2005 VINTAGE in THE SOUTHERN RHONE As the rest of France, the Southern Rhone had a tremendous success in 2005 and this rich-bodied Cotes du Ventoux is a standout with amazing depth of flavor and concentration. Like great Rhone wines, this wine is delicious with hearty foods.

With **GIGANTIS**, the Vignerons du Mont Ventoux winery shows that the Ventoux terroir can produce outstanding wines. The name Gigantis was inspired by both the Mont Ventoux also known as the "Giant-of-Provence" and by the fact this wine is a deep, huge, extracted, gigantic Côtes du Ventoux. A world-acclaimed Rhone Valley winemaker specialising in oak-barrel-ageing, Michel Tardieu, was brought on board for the project.



SOIL The poor clayey-chalky soil of Côtes du Ventoux stresses the vines and gives a fruity red wine, easy to drink and to appreciate.

GRAPES 50% Syrah, 50% Grenache

SYRAH produces wines with a wide range of flavor notes, depending on the climate and soils where it is grown. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. With time in the bottle these "primary" notes are moderated and then supplemented with earthy or savory "tertiary" notes such as leather and truffle. "Secondary" flavor and aroma notes are those associated with several things, including winemakers' practices (such as oak barrel and yeast regimes).

In 1998, a study conducted by Carole Meredith's research group in the Department of Viticulture and Enology at University of California, Davis used DNA typing and extensive grape reference material from the viticultural research station in Montpellier, France to conclude that Syrah was the offspring of the grape varieties Dureza (father) and Mondeuse Blanche (mother). Dureza is a dark-skinned grape variety from the Ardèche region in France. Mondeuse Blanche is a white grape variety cultivated in the Savoy region. Based on these findings, the researchers have concluded that Syrah originated in the same place where it came to fame - northern Rhône.

GRENACHE (in Spanish, Garnacha) is one of the most widely planted variety of red wine grape in the world. It ripens late, so needs hot, dry conditions such as those found in Spain and in the south of France. It is generally spicy, berry-flavored and soft on the palate with a relatively high alcohol content, but it needs careful control of yields for best results. It tends to lack acid, tannin and color, and is usually blended with other varieties such as Syrah, Carignan and Cinsaut.

WINEMAKING

- The crop was carefully sorted out and totally de-stemmed.
- Each grape was vinified apart. The alcoholic fermentation was triggered exclusively by indigenous yeasts.
- The wine was then racked and transferred into oak-barrels.
- The malo-lactic fermentation was completed into oak-barrels.
- Following Michel Tardieu's philosophy, the wines are respected as much as possible avoiding any aggressive handlings.
- No fining nor filtration was applied and the bottling was effected in a very soft way by gravity.
- Ageing for 12 month

TASTING NOTES

- Deep purple-ruby robe almost inky.
- On the nose, aromas of olive, pepper and coffee are combined with the fruity dominant characteristic -black cherry, jammed raspberry - with, in gusts, hints of Provençal herbs.
- Gigantis unveils by steps a generous concentration of fruit. A scented and powerful wine with an opulent finish. The great balance between tannins and acidity will help this wine age for may years.

FOOD PAIRING Meats cooked in sauces, venison and feathered game as well as well matured cheeses.



The picturesque vineyards below the majestic and impressive Mont Ventoux, nicknamed "The Giant of Provence"



WHERE IS MONT VENTOUX?

